



CHOPPED HAZELNUTS AND CHIA SHORTBREAD GLUTEN FREE

GLUTEN FREE SHORTCRUST PASTRY WITH CHOPPED HAZELNUTS AND CHIA FLAVOR

DIFFICULTY LEVEL



CHOPPED HAZELNUTS AND CHIA SHORTBREAD GLUTEN FREE

INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1000
UNSALTED BUTTER 82% FAT	g 300
EGGS	g 180
GRANELLA DI NOCCIOLA	g 100
	g 60

FINAL COMPOSITION

- Mix all the ingredients in a planetary mixer with the leaf.
- Roll out the pastry between 2 sheets of baking paper and roll it to the desired thickness and place in the refrigerator to rest for at least 2 hours.
- Bake as usual (for shortbread biscuits 6mm thick, bake in a convection oven for 10 minutes at 160 ° C and another 10 minutes at 150 ° C)



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

It's possible to substitute AVOLETTA with DELINOISETTE